



SINCE 1910

Stocco
CC
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PINOT GRIGIO



[DOC Friuli]

Straw yellow in colour with hints of amber.
Fresch nose and smooth, generous flavour,
at time followed by a typically bitterish aftertaste.

Serve chilled with hors d'oeuvres, fish based first and
main course, light vegetable soups and white meats.

Species of grape: Pinot Grigio

Denomination area: DOC Friuli

Terrain type: generally flat with gravelly substratum
covered by a layer of soil

Cultivation system: double french guyot

Density: 4500 plants to hectare

Harvest method: manual

Bottle type: 750 ml.

Vinification: high pressing, static decanting,
fermentation in stainless steel, batonnage,
sur lies aging for 6 months.